



THE MARKET BASKET

What To Eat Where To Get It How To Cook It



Like Caramel Pie? its the News-Times Winner

Mrs. D. S. Heim, 432 Cass St., Berrien Springs, Mich., was awarded the first prize of \$5 in cash in the market recipe contest of The News-Times today, for her recipe on Caramel Pie.

Others, who received awards of \$2 in cash each, are as follows: Mrs. O. E. Kreutz, 1321 W. Colfax av.; Mrs. Charles A. Fisher, Bremen, Ind.; Mrs. Clara Ruple, rural route No. 2, Granger, Ind.; Mrs. H. J. Langley, rural route No. 2, Granger, Ind.; and Edith D. Means, 519 W. LaSalle av.

Mrs. Heim's prize winning recipe and other recipes she submitted, follow:

CARAMEL PIE.

Boil to a syrup one and one-half cups of dark brown sugar and one cupful of water and one tablespoonful of butter. Break three eggs into a basin, saving the whites of two for a meringue. Beat until light, add two tablespoonfuls of flour which have been rubbed smooth with one half cupful of cream, one-half cupful of water, mix well and pour slowly into boiling syrup and cook until creamy. Flavor to taste with nutmeg. Pour into a rich baked crust. Beat the two whites of eggs to a stiff froth. Add one tablespoonful of powdered sugar. Cover the pie with this and brown in oven.

CHOCOLATE FUDGE CAKE.

One cupful of sugar, one-fourth cupful of butter, two tablespoonfuls cocoa, one egg beaten separately, stir in mixture, add one teaspoonful of soda dissolved in one-half cup of sour milk, rinse egg bowl out with this. One and one-half cupfuls of flour, one-fourth cupful of hot water, one teaspoonful of vanilla. Bake in a long pan.

Filling.

One cupful of water, one tablespoonful cocoa, three-fourths cupful of sugar, small piece of butter. Boil until all dissolved and add two tablespoonfuls of flour, boil until thick. Split the cake with a sharp knife and spread filling between. Ice with white icing. Very good.

DUTCH APPLE PUDDING.

One egg, one cupful of milk, one tablespoonful of butter, two teaspoonfuls of baking powder, two cupfuls of flour, pinch of salt, one teaspoonful of cinnamon. Beat all together and put in long shallow pan. Cover top with quartered apples and sprinkle with one-half cupful of brown sugar, press apples well in butter and bake until apples are done. Serve with cream or rich milk.

MRS. D. S. HEIM.

432 Cass St., Berrien Springs, Mich.

The other prize winning recipes follow:

PECAN NUT LOAF.

One cup boiled rice, one cup nut meats (chopped), one cup cracker crumbs, one egg, one cup milk, one and one-half teaspoon salt, one-fourth teaspoon pepper, one tablespoon melted butter. Mix rice, nuts, crumbs. Add egg, well beaten, milk, salt and pepper. Turn into greased bread pan, pour over the loaf the melted butter. Cover and bake in a moderate oven one hour. Serve it with the white sauce as follows: three tablespoon flour, three tablespoon butter in which a small onion has been cooked, one and one-half cups milk, one-half teaspoon salt, a little pepper. When serving this let it take the place of meat. English walnuts may be substituted for the pecans.

MRS. H. J. LONGLEY.

R. R. 2, Granger, Ind.

PLANKED CHICKEN.

Cream together one-fourth cupful of butter, one teaspoon of minced onion, one-fourth tablespoon each of minced red pepper, green pepper and parsley, one-half clove, minced garlic and one teaspoon lemon juice. Split one young chicken as for broiling, place in a pan, sprinkle with salt and pepper, dot with butter and bake until nearly done. Then border a plank, arrange upon it a border made of two cupfuls of mashed potatoes to which has been added seasoning and beaten yolks of three eggs arranged in fancy pyramids. Brush over with beaten egg and place chicken in center, place in hot oven to brown potatoes and finish cooking chicken.

MRS. CLARA RUPLEY.

R. R. 2, Granger, Ind.

ASPARAGUS OMELET.

Allow one egg to a person. To four eggs, have ready three-fourths of a cup of asparagus cooked tender and cut into small pieces and one rounding tablespoon of grated cheese. Beat the eggs a very little, add two tablespoonfuls of cold water, or one if the asparagus is freshly cooked and not drained, a dash of pepper and a sprinkling of salt. Warm the omelet pan, so that a tablespoon of butter will melt and bubble, then pour in the egg and on top evenly distribute the asparagus and sprinkle with cheese. Increase the heat and as soon as the edges are firm when a knife is slipped around the omelet, put the omelet into a moderate oven and bake until well puffed and firm.

Remove from oven, spread a little softened butter over it, fold once and

turn out onto a warm platter.
MRS. CHARLES A. FISHER,
Bremen, Ind.

EASTER TULIPS.

Four small oranges, one-half cup of white grapes or grated pineapple, one-half cup of nut meats, one cup of scalded milk, one-fourth cup of sugar, one egg yolk, one tablespoon cornstarch. Cut top from oranges and take out pulp, cut peel into four sections, bend and shape to look like tulips.

Mix sugar and cornstarch, stir into hot milk, cook 10 minutes, pour onto beaten egg yolk, return to double boiler, cook two or three minutes longer then cool, mix when cool with oranges, grapes and nut meats. Fill orange skins and serve arranged in long stem sherbet glasses, a few fresh leaves placed around edges of glasses give a pretty appearance.

MRS. O. E. KREUTZ,

1321 W. Colfax av.

SPONGE CAKE.

Two cups granulated sugar (soft once), two cups flour, one cup cold water, four eggs (yolks and whites beaten separately), two teaspoon baking powder, one-half teaspoon salt, one teaspoon vanilla or other flavoring.

Sift together the flour, baking

SMOKED HAM FOR EASTER

We'd like to make that suggestion for your Easter table. We needn't emphasize the timeliness of the hint. Use your own judgment; but wouldn't one taste good?

THEN, TOO, WE WANT YOU to know that we have on hand plenty of home-dressed poultry. You know what that means,—mashed potatoes, peas, dressing and above all a nice tender chicken—What more could a man ask for Easter Dinner?

H. E. BUCHER

404 E. South Street

Main 5326

powder and salt.
To the well beaten yolks add one-fourth of the water and beat well. Then gradually add the sugar and beat to a cream.

Alternately add the flour and water to the above mixture and beat until very light. Fold in the stiffly beaten whites. Flavor. Bake in a tube cake tin (that has been slightly greased and dusted with flour), in a slow oven for 45 minutes to an hour. Turn cake upside down and let cool before removing from the tin.

Ice with a frosting made of two tablespoon melted butter, one and two-thirds cups confectioners sugar, and enough milk to form a mixture thick enough to spread well. Add flavoring as desired.

ETHEL D. MEANS.

519 W. LaSalle av.

Hoover Reports Coal Strike Has Not Yet Affected Industries

WASHINGTON, April 14. — Sec'y Hoover said Thursday the department of commerce had as yet noted no appreciable effect of the coal strike on business.

He declared that the country's coal supply appeared to be sufficient for normal consumption and with the exception of the men laid off by railroads there has been no material increase in unemployment.

Try NEWS-TIMES Want Ads

Fresh Dressed Chickens Are Good at Eastertime!!!

There are lots of religious services and Hot Cross Buns at Eastertime but there is nothing which is more the thing than a regular old-fashioned Chicken Dinner. We've got plenty of Home-dressed Chickens ready for your table.

THEN AT NIGHT TIME,—nothing will make a bigger hit with the family than some SMOKED HAM,—smoked to the point of perfection. We've got these pig-hams priced at

35c

For the midnight lunch before going to bed Cottage Cheese such as we carry cannot be beaten. It's light, tasty and will not disturb your sleep.

KINZIE'S MEAT MARKET

109 West Division

Lincoln 5711

Federal SYSTEM OF BAKERIES

Fresh Peanut Butter
Made While You Wait

Mr. P. Nut Says:

Of all the nuts
You ever met
You'll like me best.
On that, I'll bet.



Come and See Us

The Coffee Ranch

133 N. Michigan St.

Royal Cash Grocery

107 SO. MICHIGAN STREET
Phone 2441 Bell Phone 574

Make your Easter dinner pleasant. Buy all your groceries, fruit or vegetables at the Royal Cash and save money.

SATURDAY SPECIALS

Fancy Michigan Potatoes, per bushel	\$1.29	Peaches or Apricots, large can for	27c
Fancy Peaberry Coffee (35c value) 3 lbs. for	70c	Fancy Hawaiian Pineapple, large can	29c
Old Reliable Coffee, 1 lb.	35c	No. 3 can Bee Brand Tomatoes, can	17c
Old Master Coffee, 1 lb.	33c	Lima Beans, 2 cans	21c
Corn or Peas, 3 cans	25c	Macaroni, 5 pkgs.	25c
Salmon, 3 cans	25c	Corn Flakes, package	7c
Snider's Pork & Beans, 3 cans	29c	Snowdrift, 2 lb. can	27c
Corn Meal, 10 lbs.	25c	Rolled Oats, 5 lbs.	20c
Large can Cocoa	10c	Pure Lard, 2 lbs.	29c

INWOOD'S

We Serve 14,000 People

12 Clerks Give Real Service

Potatoes bu...\$1.25

2 lbs. Nice Prunes 31c
Sunmaid Raisins 21c
2-25c Pkgs. Dates 25c
4 lbs. Choice Head Rice 30c
5 lbs. Fresh Corn Meal 12c
5 lbs. Fresh Rolled Oats 25c

Hebe..8c

3 Old Dutch Cleanser 25c
6 Crystal White Soap 25c
7 Santa Claus Soap 25c
3 Palmolive or Olivio 25c
2-Sc Kitchen Kleanser 12c
3-15c 1000 Sheet Toilet Paper 29c
3 lbs. Argo Gloss Starch 25c
Salsoda 9c

3 1/2 Lbs. Choice 35c Peaberry Coffee (lb. 30c), \$1.00

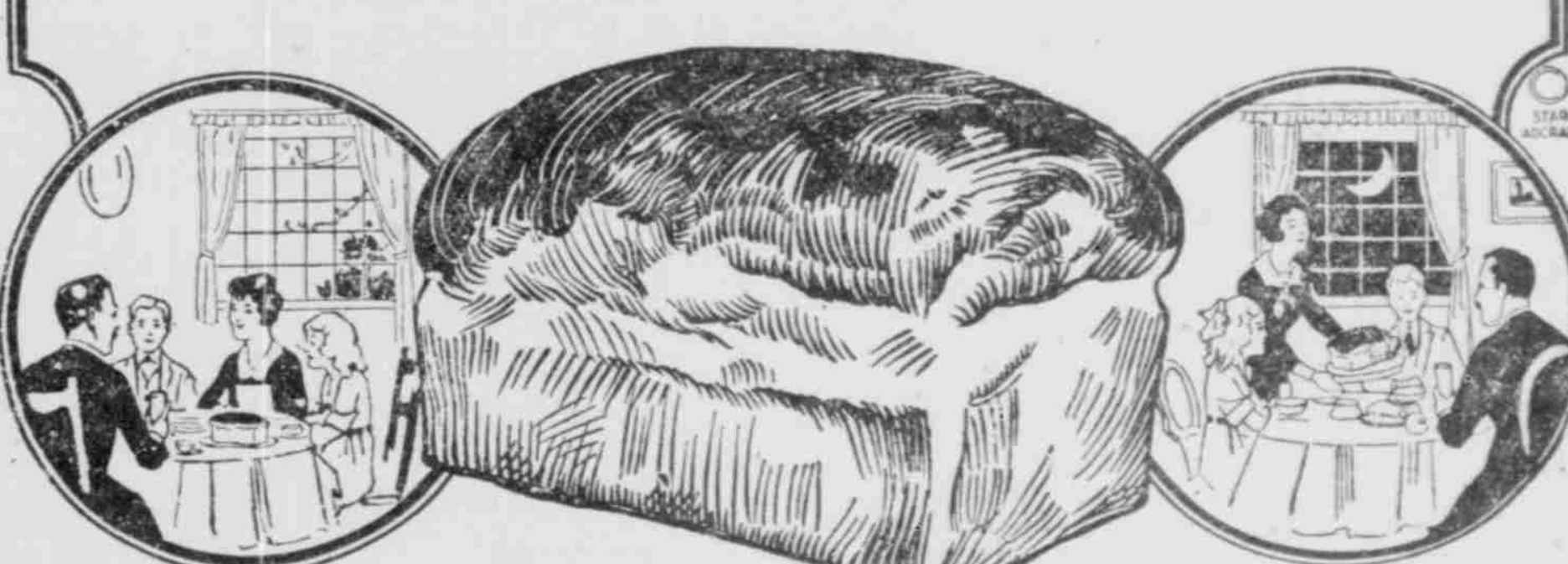
Country Lard, lb. . . 15c
10 P. & G., Velvet . . 52c
Creamery Butter . . 37c
10 lbs. Sugar . . . 60c
3-15c Bee Corn . . 29c
3 Jello . . . 25c

Bread Flour . . . \$1.05 Pastry . . . 89c

Rub-No-More Special
10 Bars . . . 49c

House Cleaning
Climax Paper Cleaner . . 10c
Ammonia, bottle . . . 10c
25c Scrub Brushes . . . 19c
\$1.25 Largest Tubs . . . 79c
Large Grandma Powder . . 19c
Champion Lye, 15c can . . 11c
Lux . . . 10c; Climaline . . 9c
Baby Chick Feed . . . \$2.45
Scratch Feed, 100 lbs. . . \$1.89

EVERY DAY---EVERY MEAL



No Matter What Else You Serve--Make Sure There's Plenty of

Buttercrust Bread

You may go without this or without that,—on a diet or as a matter of economy,—but there is no foodstuff so important as BREAD. Then added to that reason is the honest-to-goodness goodness of BUTTER-CRUST for the answer.

It's great food. Not only for the grownups but for the youngsters who are coming along because in them it builds the vitality and resistance to health so necessary.

SO REMEMBER
EVERY DAY—EVERY MEAL

BUSSE BAKING COMPANY

WOODKA BROS.

Buy your Easter Hams at our store, and get the best brands obtainable, at a low price. Every Ham guaranteed, or your money refunded. Don't fail to take advantage of our Specials. We have a complete line of Fresh Meats.

Morris' Supreme, Armour's Star and Swift's Premium Skinned Hams . . . 38c
Oscar Mayor's Approved Brand Skinned Hams . . . 34c
Oscar Mayor's Smoked Picnics . . . 20c

Boiling Beef	07c	Fresh Pork Hearts	07c
Standard Rib Roast	12 1/2c	Fresh Pig's Feet	07c
Rib Roast, boned and rolled	22c	Fresh Spare Ribs	10c
Sirloin Steak	22c	Loin Roast of Pork	20c
Round and Swiss Steak	22c	Fresh Pork Shoulder	16c

Veal Stew or Pocket . . . 11c
Shoulder Roast of Veal . . . 18c
Veal Chops . . . 25c
Veal Front, whole quarter, per pound . . . 13c
Home Dressed Chickens . . . 35c
Pure Pork Sausage, home made, for your Easter Breakfast . . . 18c
Fresh Eggs, 2 dozen for . . . 49c

118 S. Michigan St.

Phone Main 1462

Easter Hams and Veal For Easter

Lean Sugar Cured Smoked Picnics . . .	14c	Veal Pocket or Stew . . .	8c
Fresh Made Hamburger . . .	8c	Veal Shoulder Roast . . .	12 1/2c
Fine Brick Cheese . . .	18c	Veal Round Roast . . .	25c

Loin Roast of Veal . . .	15c	Beef Pot Roast . . .	9c	Pork Shoulders . . .	12 1/2c
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BUEHLER BROS. 319 South Michigan St.

TITTLE BROTHERS MARKET

Lean Sugar Cured Hams, per pound	29c
Fine Med. Lean Bacon, whole or half, per pound	21c
Breast of Young Veal, per pound	10c
Shoulder of Young Veal, per pound	13c
Tender Flank Steaks, per pound	18c
Fresh Ground Hamburger, per pound	10c
Cut of Young Pork Shoulder, per pound	14c
Country Lard, 10 pounds for	\$1.25

Lean Sweet Picnic Hams, per pound	17c
Sycamore Bacon Squares, per pound	16c
Good Cut Beef Shoulder, per pound	12 1/2c
Beef or Pork Hearts, per pound	7c
2 pounds Best Frankfurters for	25c
Creamery Butter, per pound	35c